

# Kazbek Extra Pils (pomarańczowe)

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **38**
- SRM **8.5**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **26.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.2 kg (48.9%)	81 %	4
Grain	Monachijski	2.1 kg (32.1%)	80 %	16
Grain	Strzegom Karmel 150	0.25 kg (3.8%)	75 %	150
Grain	Strzegom Wiedeński	1 kg (15.3%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kazbek	37 g	60 min	4.6 %
Aroma (end of boil)	Kazbek	62 g	20 min	4.6 %
Aroma (end of boil)	Kazbek	25 g	10 min	4.6 %
Aroma (end of boil)	Kazbek	37 g	5 min	4.6 %
Dry Hop	Kazbek	50 g	7 day(s)	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M12 Voss Kveik	Lager	Dry	10 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips Piwowarski	5 g	Boil	60 min
Fining	Whirfloc T	1 g	Boil	8 min